

# CG 6400

- ⓓ Kaffee-Espresso-Vollautomat
- ⓖᔁ Fully Automatic Espresso Maker
- ⓕ Machine à café/espresso entièrement automatique
- Ⓝᓕ Volautomatische koffie- en espressomachine
- ⓓ Macchina espresso automatica
- ⓔ Máquina automática para Café Espresso
- ⓖ Máquina de café Espresso- totalmente automática
- ⓖᔁ Πλήρως αυτόματη μηχανή εσπρέσσο

Gebrauchsanweisung  
Operating instructions

Mode d'emploi

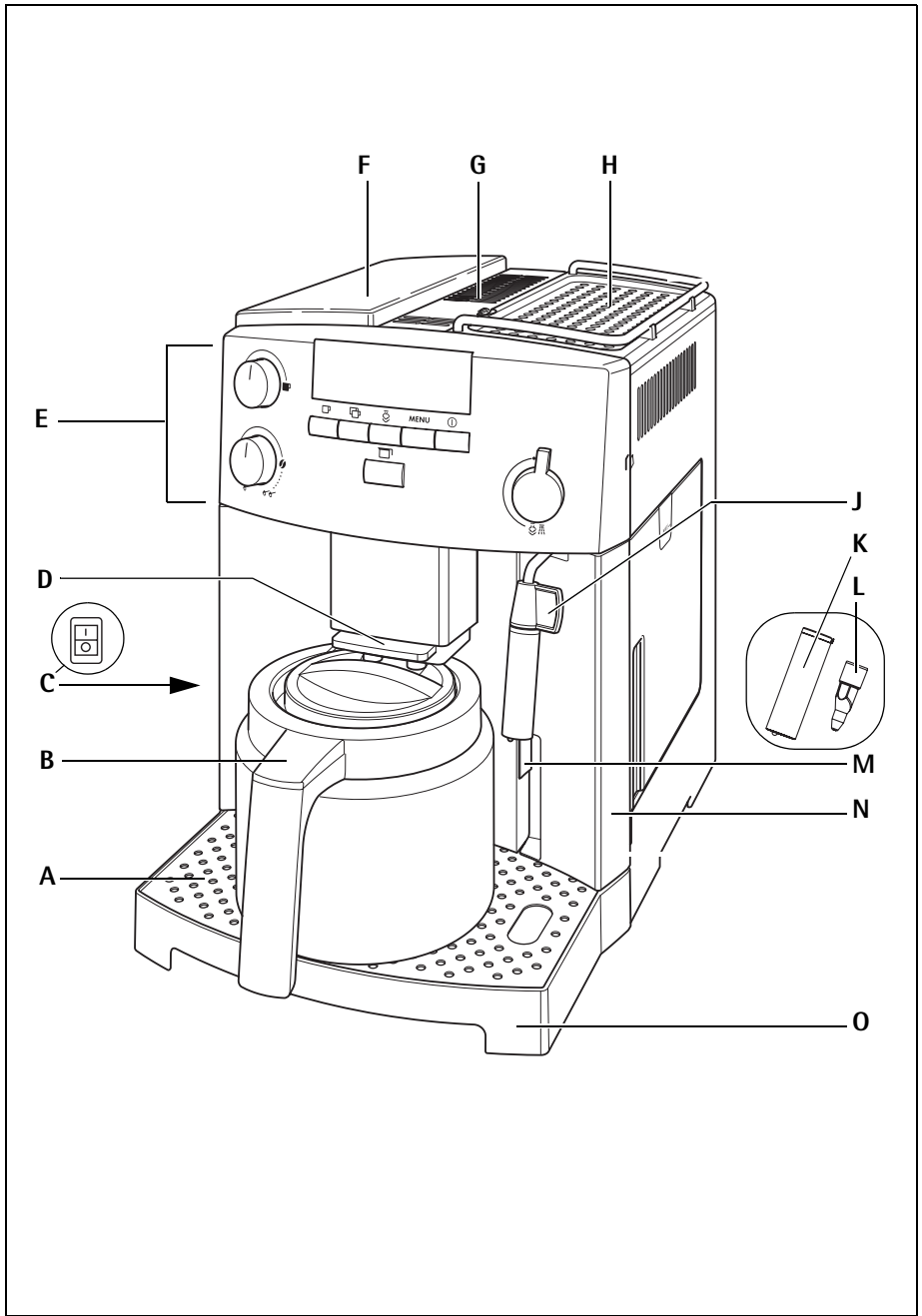
Gebruiksaanwijzing

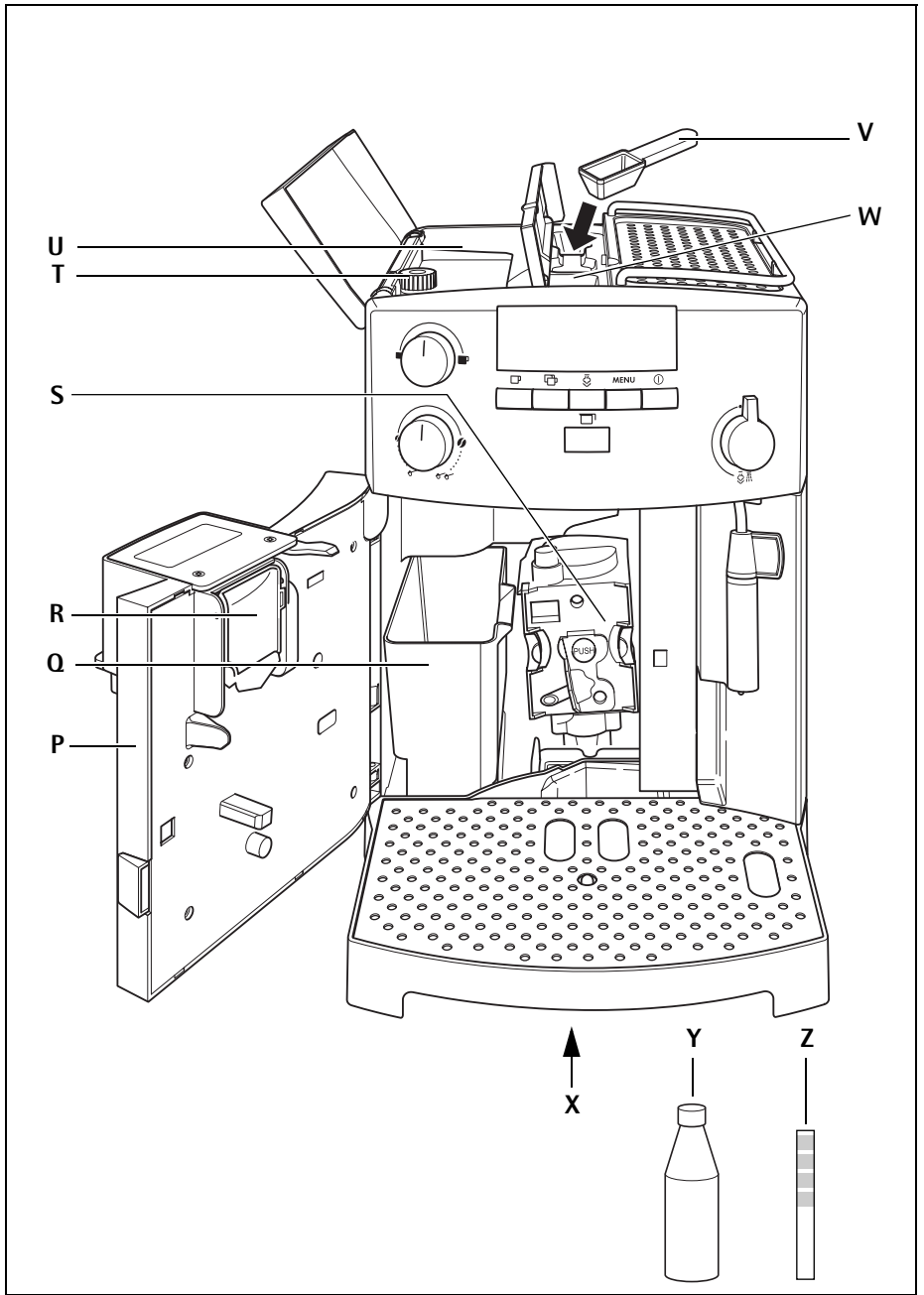
Istruzione per l'uso

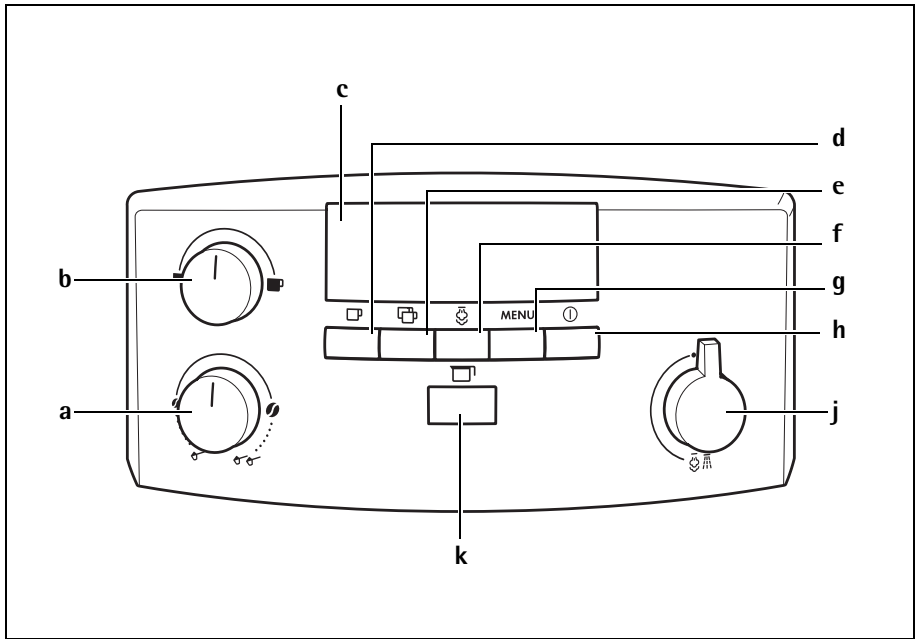
Instrucciones de uso

Instruções de serviço

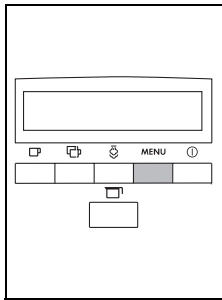
Εγχειρίδιο οδηγιών χρήσης



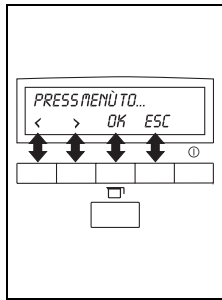




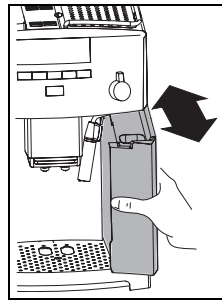
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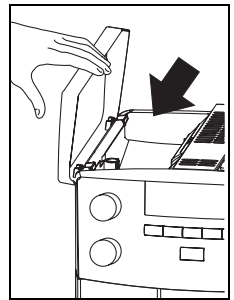
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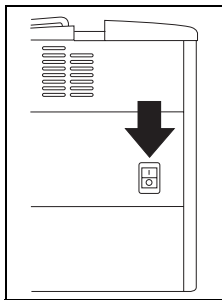
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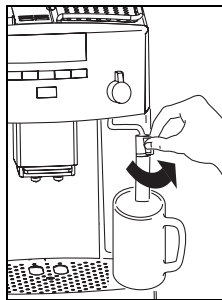
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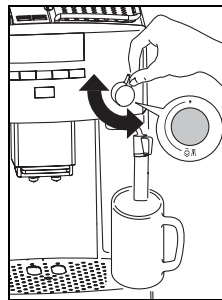
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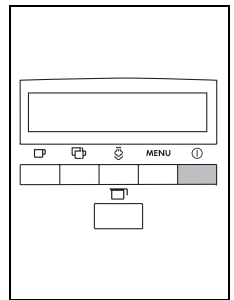
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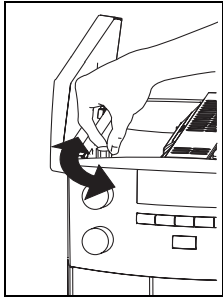
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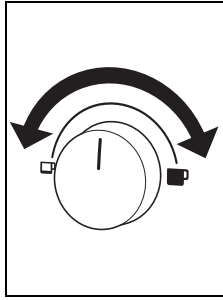
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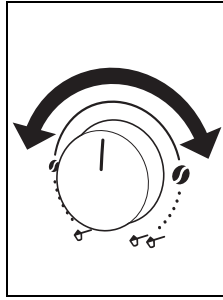
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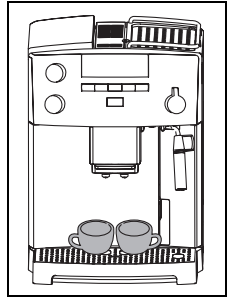
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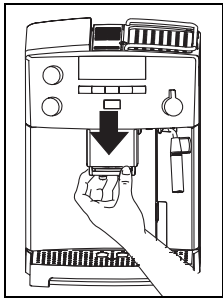
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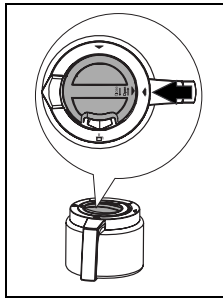
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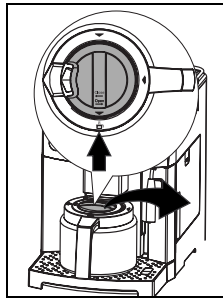
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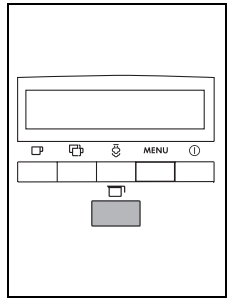
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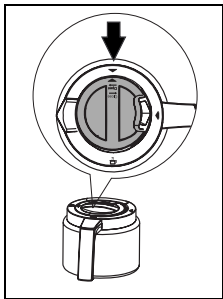
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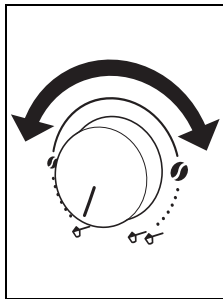
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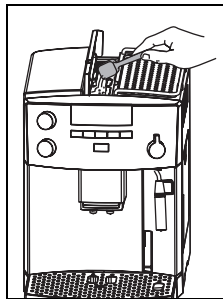
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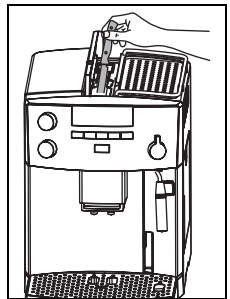
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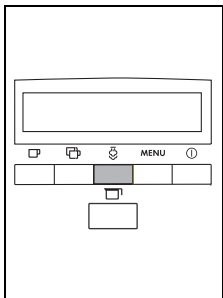
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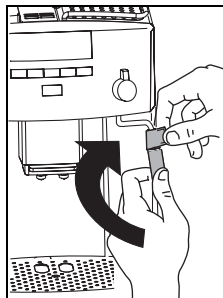
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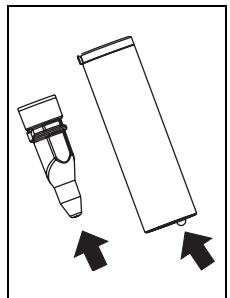
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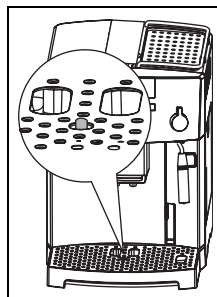
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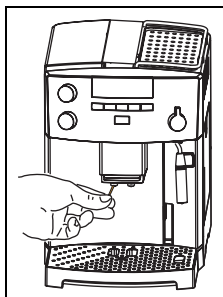
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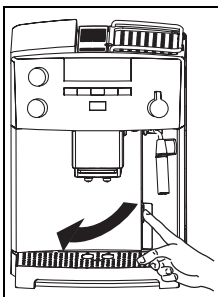
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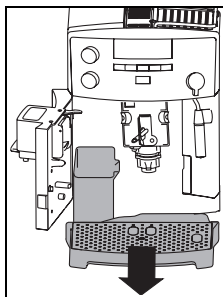
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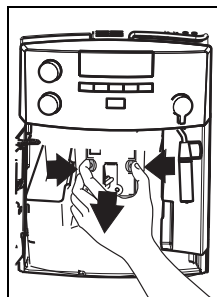
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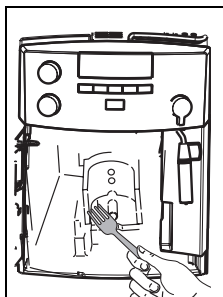
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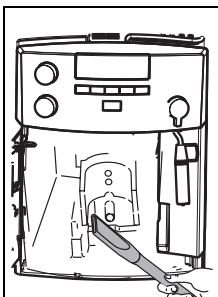
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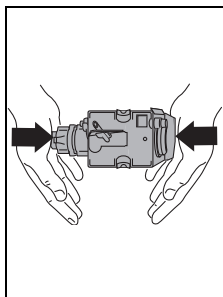
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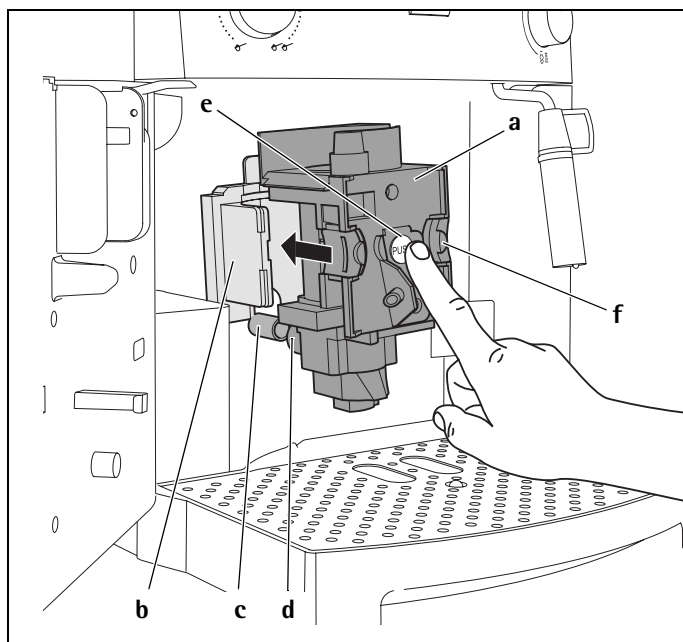
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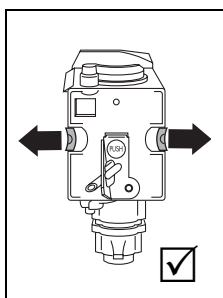
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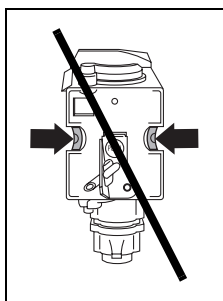
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## GB Dear Customer

Please read this user manual carefully, paying special attention to the safety notes! Keep the manual in a safe place for later reference, and pass it on to any new owner.

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## 1 Figure captions






### 1.1 Front view (Fig. 1)

- A Drip grid
- B Thermos jug
- C Main switch (rear side of appliance)
- D Height-adjustable coffee dispenser
- E Control panel (see Fig. 3)
- F Bean container lid
- G Pre-ground coffee lid
- H Heated cup rack
- J Swivel pipe for steam and hot water
- K Steam nozzle (removable)
- L Inner part of steam nozzle (removable)
- M Service door opening button
- N Water tank with max. fill level indication (removable)
- O Drip tray with float (removable)

### 1.2 Front view with open service door (Fig. 2)

- P Service door (open)
- Q Waste coffee container (removable)
- R Tilt compartment
- S Brewing unit
- T Knob for setting grinding texture
- U Bean container
- V Measuring spoon
- W Funnel for pre-ground coffee
- X Type plate (under appliance)
- Y Liquid descaler
- Z Test strip for water hardness

### 1.3 Control panel (Fig. 3)

- a "Coffee strength / Pre-ground coffee" knob
- b "Cup size" knob
- c Display
- d "1 cup of coffee" key   
In Menu mode, use this key for "scrolling" ("<<")
- e "2 cups of coffee" key   
In Menu mode, use this key for "scrolling" (">")
- f "Steam" key   
In Menu mode, use this key to confirm a menu item ("OK")
- g "MENU" key **MENU**  
In Menu mode, this key returns to the last level without changing settings ("ESC")
- h "ON/OFF" key 
- j Knob for "Steam / Hot water"
- k "Jug coffee function" key 



## 2 Coffee and espresso

Your fully automated coffee machine guarantees you absolute **ease of operation**, both in making coffee and in maintenance and care.

The excellent, individual **taste** is achieved by

- the pre-brewing system: before the coffee is brewed, it is first moistened to extract its full aroma
- the individually controllable amount of water per cup, from a short espresso to a "long" milky coffee
- the individually controllable temperature at which the coffee is made
- The choice between a normal or a strong cup of coffee
- the grinding texture, which can be adjusted according to type of coffee bean, and
- last, but not least, the guaranteed crema, that small crown of froth that makes espresso coffee so unique for connoisseurs

**Did you know?** The time the water is in contact with the ground coffee is considerably less for espresso coffee than conventional filter coffee. As a result, less bitterness is released from the ground coffee – making espresso coffee that much milder!

## 3 Safety Information



This appliance conforms to accepted technological standards with regard to safety, and to the Appliance Safety Law. As the manufacturer, we nevertheless wish to familiarise you with the following safety information.

### General safety

- The coffee machine must be connected only to a mains power current of which the voltage, type of supply and frequency conform to the details shown on the type plate (this can be found on the underside of the appliance)!
- Never allow the mains lead to come into contact with hot parts of the appliance.
- Never use the mains lead to pull the plug out of the mains socket!
- Do not use the coffee machine if:
  - the mains lead is damaged, or
  - the housing shows visible signs of damage.
- Ensure that the coffee machine is switched off before plugging into the mains socket.
- This appliance is not intended for use by people (including children) who, due to lack of experience or knowledge, are unable to operate it safely, or for use by people (including children) whose physical, sensory or mental capabilities are reduced, unless a person responsible for them has shown them how to use it safely, and has supervised them initially.

### Child safety

- **Do not leave the coffee machine running unattended, and take special care when children are about!**
- Packaging material, e.g. plastic bags, should not be accessible to children.

### Safety in operation

- **Caution!** The coffee dispenser, steam nozzle and cup rack become hot in operation. Keep children at a safe distance!

- **Caution! Danger of scalding when the steam nozzle is activated! Hot water or steam output can cause scalding. Activate the steam nozzle only when you are holding a container under the nozzle.**
- Do not use steam to heat inflammable liquids!
- Only use the coffee machine with water in the system! Fill the water tank only with cold water. **Do not use hot water, milk or other liquids.** Do not exceed the maximum fill level of approx. 1.8 litres.
- **Do not put frozen or caramelised coffee beans in the bean container.** Use only roasted coffee beans! **Remove any foreign bodies from the coffee beans.** Failure to do this invalidates the guarantee.
- Spoon only ground coffee into the ground coffee filler.
- Do not leave the coffee machine switched on unnecessarily.
- Do not expose the coffee machine to the effects of weather.
- When using an extension lead, use only a commercially available cable with a conductor cross-section of at least 1.5 mm<sup>2</sup>.
- To avoid injury, people with motor system disorders should never use the machine without an accompanying person.
- **Operate the machine only when the drip tray, waste coffee container and the drip grid are installed!**

### **Safety in cleaning and care**

- Follow the cleaning and descaling instructions.
- Switch off the coffee machine and unplug it from the mains socket before carrying out any maintenance or cleaning!
- Do not immerse the coffee machine in water.
- Only clean the steam nozzle when the machine is switched off, cold and not under pressure!

- Do not clean coffee machine parts in the dishwasher.
- **Never put water in the grinder.** This would damage the grinder.

Never open or repair the coffee machine. Faulty repairs can result in considerable hazard to the user. Repairs to electrical appliances must be carried out only by qualified service engineers.

If a repair becomes necessary, including replacement of the mains lead, please contact

- the dealer where you bought the coffee machine, or
- the AEG/Electrolux Service Line.




**If the machine is misused or incorrectly operated the manufacturer accepts no liability for damage and the guarantee is invalidated - likewise if the descaling program is not carried out in accordance with these operating instructions immediately after the message «PLEASE DESCAL!» is displayed.**




## 4 Overview of the menu items

Below is an overview of those menu items where you can change and save the machine parameters that are preset at the factory, and also start programs and call up information. You will find detailed information on this in the further chapters of these operating instructions.

- **«CHOOSE LANGUAGE»** menu  
Display language; several languages are available for selection.
- **«WATER HARDNESS»** menu  
Programmable hardness level ranging from 1 (soft) to 4 (very hard).  
Factory setting: 4 (very hard).
- **«TEMPERATURE»** menu  
Programmable coffee temperature  
LOW, MEDIUM or HIGH.  
Factory setting: HIGH
- **«AUTO SHUTOFF TIME»** menu  
Programmable shut-off time, from 1 to 3 hours.  
Factory setting: 1h (1 hour).
- **«JUG PROGRAM»** menu
  - Programmable fill level (cup size) and quantity of ground coffee (coffee strength) for the cups to be filled into the jug
- **«COFFEE PROGRAM»** menu  
Adjust the fill level for each cup size (espresso cup, small cup, medium cup, large cup, mug).
- **«DESCALE»** menu  
Start the descaling program.
- **«STATISTICS»** menu  
Find out the number of cups of coffee dispensed, and the number of jugs prepared with either 4, 6, 8 or 10 cups and the total number of descalings carried out.
- **«RESET TO DEFAULT»** menu  
Reset the changed parameter settings to the factory settings.

## 5 Menu mode

You can switch to the Menu mode by pressing the "Menu" key. In Menu mode, you can navigate by means of the "1 cup of coffee" , "2 cups of coffee" , "Steam"  and "MENU" keys. The respective function in each case is shown in the display above the key (Fig. 5):

- «<» ("1 cup of coffee" ) and «>» ("2 cups of coffee" ) are for "scrolling" in the menu
- «OK» ("Steam" ) confirms a menu item
- «ESC» ("MENU") returns to the last level of the menu without changing settings

## 6 Before using for the first time

### 6.1 Setting up and connecting the coffee machine



Place the machine on a suitable horizontal, stable, unheated and water-resistant surface.



Ensure that there is good air circulation. After positioning the appliance on the work top, leave a space of at least 5 cm between the surfaces of the appliance and the side and rear walls and at least 20 cm above the coffee maker.

Never install the appliance in environments where the temperature may reach 0°C or lower (the appliance may be damaged if the water freezes).



**Important!** If the coffee machine is brought into a warm room from a cold environment, wait about two hours before switching on!


We advise you to place the coffee machine on a suitable mat to prevent damage being caused by spray and splashes.





Plug the coffee machine into an earthed mains socket. Do not use a socket that is not earthed.


## 6.2 Filling with water


Each time before switching on the coffee machine, check that there is water in the water tank, and refill if necessary. The coffee machine requires water for the automatic rinsing processes each time the machine is switched on or off.

 Remove the water tank from the coffee machine (Fig. 6). Before the tank is removed, the steam nozzle must always be positioned towards the centre of the appliance, otherwise the tank cannot be removed.

 Fill the water tank with fresh cold water. Never exceed the MAX line.


 Pour only fresh cold water into the water tank. Never put in other liquids, e.g. mineral water or milk.


 Replace the water tank (Fig. 6). Press the tank firmly in, to ensure that the water tank valve opens.


 To always be sure of obtaining a rich coffee with a full aroma, you should:


- change the water in the water tank daily,
- wash the water tank at least once a week in normal washing-up water (not in the dishwasher). Then rinse with fresh water.


## 6.3 Filling the coffee bean container

 Raise the lid of the coffee bean container, and fill the container with fresh coffee beans (Fig. 7). Then reclose the lid.

 **Note!** Make sure that no foreign objects, such as stones, enter the coffee bean container. **Damage caused by foreign objects in the grinder is excluded from the guarantee.**


 The grinder is factory-set to a medium grinding texture. If necessary, you can change this setting. Notes on changing the grinder setting can be found in „Setting the grinding texture“, page 46.

 The grinder settings may be changed **only whilst coffee is being ground.** Making adjustments to the stationary grinder can damage the coffee machine.


 Coffee has been used to factory-test the appliance, and it is therefore completely normal for there to be traces of coffee in the mill. This appliance is however guaranteed to be new.


## 6.4 Switching on for the first time

When you operate the machine for the first time, the automatic switching on process only continues if you have selected the desired language.


 Switch on the machine with the main switch on the rear of the machine (Fig. 8).


The display shows the text «PRESS MENU TO CHOOSE ENGLISH» successively in all available languages.

 Wait for the correct language and press the "Menu" key to confirm (Fig. 4) and keep it pressed until the display shows: «ENGLISH INSTALLED».


 After using the machine for the first time you can change the language at any time; see „Setting the language“, page 46.



After programming the language, the display shows «FILL TANK!».

 Fill the water tank; see „Filling with water“, page 38.

 Replace the water tank (Fig. 6). Press the tank firmly in, to ensure that the water tank valve opens.


The display now shows: «TURN STEAM KNOB»

 Move the steam nozzle outwards and place a cup underneath it (Fig. 9).


 Turn the knob for steam and hot water anticlockwise as far as it will go to the position  (Fig. 10).


After a few seconds, a little water runs out of the steam nozzle and the display shows a progress bar. When the cup contains about 30 ml of water, the



progress bar will be complete and the display shows «TURN STEAM KNOB».

-  Turn the steam knob clockwise (Fig. 10) as far as it will go, to the position ●, to stop the water running out.

The appliance now displays «TURNING OFF PLEASE WAIT...» and switches itself off.

-  Fill the coffee bean container with coffee beans; see „Filling the coffee bean container“, page 38.

-  Important: To prevent malfunction, never fill this container with ground coffee, freeze-dried coffee, caramelised beans or anything else that could damage the appliance.

-  Press the ON/OFF key  on the control panel (Fig. 11).

The appliance displays «HEATING UP...» in the upper line of the display, and in the lower line a progress bar with a percentage indication «■■■■■ ■ 40%» to show how far heating has progressed.

When pre-heating is complete, the appliance displays:

«RINSING...» in the upper line of the display, and in the lower line a progress bar with a percentage indication

«■■■■■ ■ 40%» and the appliance performs an automatic rinse cycle (a little hot water runs out of the dispenser and is collected in the drip tray beneath).



The appliance now shows the basic settings; i.e. the upper line of the display shows the cup size and the lower line shows the strength of the coffee, e.g.:


«MEDIUM CUP  
NORMAL TASTE»


## 6.5 Switching on the machine

Each time before switching on, make sure there is water in the water tank and replenish if necessary. The machine requires water for the automatic rins-

ing cycles that are carried out each time the appliance is switched on or off.

-  Switch the machine on with the "On/Off" key  (Fig. 11).

-  Immediately after being switched on the machine runs through a set-up cycle. The noises occurring are perfectly normal.

-  During the heating-up phase (approx. 120 seconds) the display shows «HEATING UP...» in the upper line and in the lower line a progress bar «■■■■■ ■ 40%» with a percentage to show how far pre-heating has progressed.



When pre-heating is complete, the appliance displays:

«RINSING...» in the upper line of the display, and in the lower line a progress bar with a percentage indication



«■■■■■ ■ 40%», and the appliance performs an automatic rinse cycle (a little hot water runs out of the spouts and is collected in the drip tray beneath).

The coffee machine is now ready to use. The information shown on the display depends on the last coffee mode that was selected.

## 6.6 Switching off the coffee machine

-  Switch the machine off with the "On/Off" key  (Fig. 11).

The machine carries out a rinsing cycle (display indication «RINSING PLEASE WAIT...») and turns off.


-  If you will not be using the machine for a longer period of time, after switching off the "On/Off" key , you should also switch off the main switch at the back (Fig. 8).

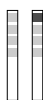
## 6.7 Setting the water hardness

After putting the machine into operation for the first time, or when using a different water quality, you should set

the machine to the water hardness level corresponding to the local water hardness. You can use the enclosed test strip to determine the water hardness, or contact your local water supply company.

### Determining water hardness

-  Dip the test strip in cold water for around 1 second. Shake off the excess water, and gauge the hardness by means of the pink bands.



**No pink bands or one pink band:**  
**Hardness level 1, soft**  
 up to 1.24 mmol/l, or  
 up to 7° German hardness, or  
 up to 12.6° French hardness



**Two pink bands:**  
**Hardness level 2, medium hard**  
 up to 2.5 mmol/l, or  
 up to 14° German hardness, or  
 up to 25.2° French hardness






**Three pink bands:**  
**Hardness level 3, hard**  
 up to 3.7 mmol/l, or  
 up to 21° German hardness, or  
 up to 37.8° French hardness





**Four pink bands:**  
**Hardness level 4, very hard**  
 over 3.7 mmol/l or  
 over 21° German hardness, or  
 over 37.8° French hardness




### Setting and saving the water hardness level

You can set 4 hardness levels. The coffee machine is factory-set to hardness level 4.

-  With the machine switched on, press the "Menu" key (Fig. 4). The menu item «CHOOSE LANGUAGE» appears.
-  Press the scrolling keys "<" or ">" (Fig. 5) until the menu item «WATER HARDNESS» appears.
-  Confirm the menu item with the "OK" key (Fig. 5). The display indicates the current setting, e.g. «WATER HARDNESS 4»

-  Then press the scrolling keys "<" or ">" (Fig. 5) until the determined hardness level is displayed.
-  Confirm the selection with the "OK" key (Fig. 5).


If "OK" is not pressed, after about 120 sec., the appliance returns automatically to the coffee mode without storing the settings.

-  After programming the display returns automatically to the menu item «WATER HARDNESS».
-  To return to the coffee mode, then press the "Menu" key (Fig. 4) or wait about 120 sec. for the machine to automatically return to the coffee mode.
-  You can make other menu settings, see „Menu settings”, page 46.



## 7 Making coffee with beans

The following process for making coffee with beans runs **completely automatically**: Grinding, portioning, pressing, pre-brewing, brewing and ejection of the coffee grounds.

The facility to select the grinding texture and the quantity of coffee to be ground allows you to individually set up the coffee machine to suit your own personal taste.



-  Ensure that you use only pure coffee beans with no caramelised or aromatised additives. Do not use frozen beans.


The appliance is preset to make coffee with a medium cup size and a normal strength. You can also choose a short espresso or a long "milky" coffee.




-  To choose the required cup size, turn the knob for "Cup size" (Fig 13). The selected cup size will be displayed.
-  The coffee machine is factory-set to standard measures. You can change and save these as you wish for each cup size; see „Setting the coffee pro-

gram (Programming the fill level)", page 48.

You can also choose coffee with an extra-mild, mild, normal, strong or extra-strong strength.

-  To choose the required strength, turn the knob for "Coffee strength selection" (Fig. 14). The selected coffee strength will be displayed.
-  Place one or two cups under the coffee dispensing spouts (Fig. 15). The dispenser can be slid up or down, to match the height of your cup/mug to reduce heat loss and coffee splashes (Fig. 16).


 If you do not press any further keys within a few seconds after having changed the parameters of cup size or coffee strength, the appliance will suggest the next step: «PRESS 1 OR 2 CUPS KEY».



-  Press the key for "1 cup"  to make one cup, or the key for "2 cups"  to make 2 cups.

The appliance now grinds the beans. In the coffee-making process, the ground coffee is first of all wetted with a small quantity of water for pre-brewing. Following a short pause, the actual brewing process commences. The coffee is dispensed into the cup and the display shows in the upper line the selected cup size, and in the lower line an advancing progress bar with a percentage indication


«■■■■■ ■ 40%».


Once the progress bar is complete, the desired quantity of coffee has also been dispensed. The appliance automatically stops delivering the coffee and ejects the grounds into the waste coffee container.


-  You can stop the delivery of coffee prematurely at any time, by briefly pressing the key that was previously selected, or by turning the knob for "Cup size" (Fig. 13) anti-clockwise towards the "Espresso cup" position.


-  As soon as delivery is complete, to increase the quantity of coffee, simply press and hold the key for "1 cup"  until the desired quantity is reached (this operation must be performed immediately after the the progress bar shows 100%), or by turning the knob for "Cup size" (Fig. 13) clockwise towards the "Mug" position.



After a few seconds, the appliance is ready for use again and you can make another coffee. The display shows the last coffee setting that was selected.

-  If the coffee is delivered a drop at a time or not at all, or the coffee is delivered too fast and is not creamy enough, you should change the grinding setting; see „Setting the grinding texture“, page 46.

-  If the message «GROUND TOO FINE ADJUST MILL AND TURN KNOB» is displayed, the coffee is ground too fine. You should change the grinding setting; see „Setting the grinding texture“, page 46.

-  If the display shows: «FILL TANK» the water tank must be refilled or the appliance will not make coffee. (It is normal for there still to be some water left in the tank when the message is displayed).

-  If the display shows: «EMPTY WASTE COFFEE CONTAINER» the waste coffee container is full and must be emptied and cleaned; see „Emptying the waste coffee container“, page 50. Until the waste coffee container has been cleaned, the appliance continues to display the message and cannot make coffee.

-  Never remove the water tank whilst the machine is delivering coffee. If it is removed, the appliance will not be able to make any more coffee. To vent the appliance, turn the knob for steam and hot water anticlockwise as far as it will go, to the  setting, and run off

water from the steam nozzle for a few seconds.

**i** When using the appliance for the first time, at least 4-5 cups of coffee need to be made before the appliance starts to yield satisfactory results.

## 7.1 Tips for making hotter coffee

- When you turn the appliance on, if you want to make a short coffee (less than 60 ml), use the hot rinse-through water to preheat the cups.
- Set a higher coffee temperature in the corresponding menu; see „Setting the coffee temperature“, page 47.
- If you have not dispensed coffee for a long period of time with the machine switched on, you should rinse the system before dispensing again, to pre-heat the brewing unit. Select the rinsing function in the corresponding menu (see „Running the rinsing program“, page 42). Run off the water into the underlying drip tray, or alternatively use this water to fill (and then empty) the cup to be used for the coffee, so as to pre-heat the cup.
- Unless they have been pre-heated, do not use cups that are too thick, as they will absorb too much heat.
- Use cups that have been pre-heated by rinsing them with hot water or by leaving them for at least 20 minutes on the heated cup rack (H) with the coffee machine on.

## 7.2 Running the rinsing program

The rinsing program allows the brewing unit and dispenser to be heated up. The rinsing process takes only few seconds.

**☞** Press the "Menu" key (Fig. 4). The menu item «CHOOSE LANGUAGE» appears.

**☞** Press the scrolling keys "<" or ">" (Fig. 5) until the menu item «RINSING» appears.

**☞** Confirm the menu item with the "OK" key (Fig. 5). The display shows «RINSING», and an advancing progress bar with a percentage indication «■■■■■ ■ 40%».

After rinsing, the machine returns automatically to the coffee mode.

## 8 Making several cups of coffee with the jug function

This function allows you to make several cups of coffee completely automatically, which are poured into the stainless steel thermos jug that is supplied: Grinding, portioning, pressing, pre-brewing, brewing and ejection of the coffee grounds are as described in the previous section.

The appliance is preset to make coffee of normal strength and in a medium cup size. You can also set your preferred cup size and strength as described in the section „Setting the jug program (coffee strength and fill level for jug function)“, page 47.

**☞** Turn the lid of the stainless steel thermos jug to the position for removal (Fig. 17), and take the lid off the jug. Rinse both the lid and the thermos jug.

**☞** Place the thermos jug under the coffee dispenser (D), with the lid in position for pouring (fig 18). The dispenser must be slid up fully to allow the jug to be pushed in.


The display shows continuously «FILL BEAN CONT. AND WATER TANK, EMPTY WASTE CONT., PRESS OK» to remind you of the basic operations that are necessary in order to allow the preparation of a series of coffees for the jug.

**☞** After having checked that the water tank is full, the bean container has enough coffee beans, and the waste coffee container is empty, press the "OK" key (Fig. 5).





In the upper line, the display shows the coffee strength as set in the "Jug" menu, e.g. «EXTRA-MILD JUG». The lower line of the display shows the scrolling keys "<" or ">" and the number of cups to be poured into the jug, i.e. «< > 4».

**i** If you wish to change the strength and size of the cups for the jug function, proceed as described in the section „Setting the jug program (coffee strength and fill level for jug function)“, page 47.

 If necessary, press the scrolling keys "<" or ">" to increase or decrease in steps of 2 cups the number of cups you wish to pour into the jug (4, 6, 8, 10 cups).

**i** If no keys are pressed within a few seconds, the appliance will suggest the next step in the display: «CHOOSE NUMBER OF COFFEE, PRESS JUG KEY».


 Once you have chosen the desired number of cups, confirm this by pressing the "JUG" key  (Fig. 19).


The display shows an advancing progress bar with a percentage indication


« ■ 40%»

which represents the status of the brewing operations.

Once the progress bar is complete and the percentage has reached 100%, the appliance stops brewing, and returns automatically to the coffee mode.

 Now you can remove the thermos jug and close the lid (Fig. 20) to keep the coffee warm for a longer period of time.

**i** If there are not enough coffee beans to complete the requested operation, the machine will stop the operation and wait until the coffee bean container has been filled and the "JUG" key  (Fig. 19) has been pressed. For instance, if you program 8 cups but you have only beans for 6 cups, the appliance will deliver 6 cups and then stop. Fill the coffee bean container and then

press the "JUG" key  (Fig. 19). Once you have done this, the appliance will deliver just the last 2 cups, to reach the programmed quantity of 8 cups.

If there is either too little water to complete the requested operation, or the waste coffee container is full, the machine will stop the operation. The jug has to be removed to fill the water tank or to empty the waste coffee container; at this point, the current program is cancelled. After the error has been rectified, the program must be restarted. The amount of coffee already in the jug must be taken into consideration, so that the jug is not over-filled.




**i** If the message «GROUND TOO FINE ADJUST MILL AND TURN KNOB» is displayed, the coffee is ground too fine. You should change the grinding setting; see „Setting the grinding texture“, page 46.


## 9 Using pre-ground coffee

This function allows you to brew pre-ground coffee, e.g. decaffeinated coffee.



Make sure that no ground coffee has remained in the filler, and that no foreign objects enter the filler. The ground coffee filler is not a storage container. The ground coffee must be fed directly into the brewing unit.

 Turn the "Coffee strength / Pre-ground coffee" knob (Fig. 21) to the desired position  (for 1 cup) or  (for 2 cups) to select the pre-ground coffee function. This disables the coffee mill function. The appliance displays e.g. «ESPRESSO CUP PRE-GROUND 1 CUP».

 Open the lid of the ground coffee filler, and scoop in the fresh ground coffee (Fig. 22).

Use only the supplied measuring spoon. Never add more than 2 level measured scoops, otherwise either the

appliance will not make the coffee, the ground coffee will be dispersed inside the appliance, dirtying it, or the coffee will be delivered drop by drop and the message «GROUND TOO FINE ADJUST MILL AND TURN KNOB» will be displayed.

Do not add ground coffee during the brewing process. Only put in ground coffee for the next cup when the brewing process has completely finished and the coffee machine is ready. Never add the ground coffee when the appliance is off, as otherwise it will be dispersed inside the appliance.



Use only ground coffee for fully automated espresso coffee makers. Do not put coffee beans, any water-soluble or freeze-dried instant products or any other drink powder into the ground coffee filler. Coffee powder which is too fine can lead to blockages.



If the filler shaft is blocked (due to moisture inside the appliance, or because more than 2 measuring scoops of pre-ground coffee have been used), use a knife or a spoon handle to push the coffee down (Fig. 23). Then remove the brewing unit and clean it and the appliance as described in the section „Cleaning the brewing unit“, page 51".



Close the lid.





If you do not activate any key within few seconds after having selected the "Pre-ground coffee" function, the appliance will suggest the next step in the display: «PRESS 1 OR 2 CUPS KEY»



To choose the required cup size, turn the knob for "Cup size" (Fig 13). The selected cup size will be displayed.



Press the key for "1 cup"  to make one cup, or the key for "2 cups"  to make 2 coffees.

The coffee is prepared.



Once the coffee has been prepared, to go back to making coffee using beans, turn the "Coffee strength / Pre-ground coffee" knob (Fig. 21) to any coffee strength setting (the coffee mill is enabled for operation again).

## 10 Frothing milk

The steam can be used to froth milk and to heat liquids. Since a higher temperature is needed to produce steam than to make coffee, the coffee machine has an additional steam mode.



To make a cappuccino, fill a large cup 1/2 to 2/3 full with espresso, and then add the frothed milk.



Caution! Danger of scalding when the steam nozzle is activated! Hot water or steam output can cause scalding. Do not activate the steam nozzle until it is immersed in the milk.



To produce steam, press the "Steam" key (Fig. 24).

The display shows «HEATING UP...» in the upper line and in the lower line an advancing progress bar with a percentage indication

«■■■■■ ■ 40%».


When the heating process is finished, the display shows «STEAM». The machine is ready for the milk frothing.



If you do not perform any further action within a few seconds after the message «STEAM» is shown on the display, the appliance will suggest the next step, showing «STEAM» in the upper line of the display and «TURN KNOB FOR STEAM» in the lower line.



If the steam function is not used for longer than 2 minutes, the machine switches back automatically to the coffee mode.


**i** To avoid any residual water mixing in with the milk when frothing, the water should be drained off beforehand. To do this, place a container under the steam nozzle and turn the knob for steam and hot water (Fig. 9) to position  until steam emission starts. Then turn the knob back to position ●.

**☞** Pour low-fat, cold milk into a mug which must be small enough to fit under the steam nozzle.

**i** The milk should be cold. You should also use a cold mug, preferably a stainless steel one, which should not be rinsed beforehand in hot water.

**☞** Swing out the steam nozzle and hold the mug under the steam nozzle so that the nozzle opening is just immersed in the milk (Fig. 25).

**!** Attention! Risk of impurities from dried on milk residues in the steam nozzle. Take care not to immerse the steam nozzle in the milk far enough to cover the air intake opening at the top of the steam nozzle. Otherwise milk can be sucked into the nozzle and cause impurities in the steam nozzle.

**☞** Turn the knob for steam and hot water (Fig. 9) to the position . The display shows the steam process («STEAM»). The milk is frothed.

**i** To obtain a creamier froth, slowly move the container upwards. Froth the milk to at least twice its volume.

**i** You should not discharge steam for more than two minutes at a time.


**☞** To end the frothing, turn the knob for steam and hot water (Fig. 9) to the position ● and then remove the mug. The display once again indicates readiness for steaming («STEAM - TURN KNOB FOR STEAM»).

**!** **Caution!** Danger of scalding from hot milk spray! Switch the steam off before removing the mug with the frothed milk.

**☞** Exit the steam mode by pressing the "Steam" key (Fig. 24) or wait approx.

120 sec. for the machine to automatically return to the coffee mode; the display shows «PLEASE WAIT...».

Now the machine is once again ready for making coffee; the last selected coffee setting is shown in the display.

**☞** Each time you have frothed milk, let off some hot water through the nozzle for a short time by turning the knob for steam and hot water (Fig. 6) to the  position.

This is necessary to prevent milk residues drying inside the nozzle, and thereby blocking it. Use a suitable container to catch the water. During this process the display shows «HOT WATER».

**☞** Then return the knob to the position ●; the last selected coffee setting is shown in the display.

## 10.1 Cleaning the steam nozzle

**Important:** To guarantee hygiene, you are recommended to follow this procedure each time you make frothed milk, to avoid milk stagnating in the nozzle.

**☞** Turn the knob for steam and hot water clockwise as far as it will go to the position ●. Wait a couple of minutes for the steam nozzle to cool down.

**☞** Then with one hand hold the swivel pipe handle firm and with the other disengage the bayonet connection of the steam nozzle by turning it slightly clockwise. Remove the steam nozzle by pulling it downwards (Fig. 26).

**☞** Remove the inner part of the steam nozzle from the swivel pipe by pulling it downwards.

**☞** Carefully wash the steam nozzle and the inner part in warm water.

**☞** Make sure the two holes shown in fig. 27 are not blocked. If necessary, pierce them with a pin and clean them.

**☞** Replace the inner part by pushing it slightly upwards onto the swivel pipe.

**☞** Replace the steam nozzle by pushing it upwards and turning it anticlockwise.

## 11 Preparing hot water

The hot water can be used to pre-heat cups and for making hot drinks, e.g. tea or instant soups.




**Caution! Danger of scalding when the hot water nozzle is activated!** Hot water or steam output can cause scalding. Activate the hot water nozzle only when a container is under the hot water nozzle.



Place a container under the hot water nozzle.




Turn the knob for steam and hot water to the  position (Fig. 10). Hot water is dispensed; the display shows «HOT WATER».



You should not run off hot water for more than two minutes at a time.



After you have dispensed the hot water turn the knob for steam and hot water back to the  position (Fig. 10) and remove the container.

## 12 Setting the grinding texture

The appliance is preset to grind to a medium texture. If you find that coffee delivery is either too fast or too slow (in drips), the grinding texture can be adjusted during the grinding process.



**The grinder setting may be changed only while coffee is being ground. Making adjustments to the stationary grinder can damage the coffee machine.**



Set the grinding texture (Fig. 12) using the knob for setting the grinding texture (Fig. 2, T).

- If the coffee is delivered a drop at a time or not at all, turn the knob one click clockwise.  
Turn one click at a time until the coffee is delivered satisfactorily.
- If the coffee is delivered too fast and the crema is not to your taste, turn the knob one click anticlockwise.



Avoid turning the knob for setting the grinding texture too far, otherwise when you select 2 cups, the coffee may emerge drop by drop.



The effect of these adjustments will only be evident after at least 2 cups of coffee have been prepared.

### Remove foreign objects from the grinder

Foreign objects such as small stones in the grinder can damage the grinder. A foreign object in the coffee causes a loud, regular rattle. If you hear this noise while coffee is being ground, immediately switch off the coffee machine and call the Customer Service Centre.

## 13 Menu settings

### 13.1 Setting the language

You can choose between several languages. Another language can be selected as follows:



Press the "Menu" key (Fig. 4). The menu item «CHOOSE LANGUAGE» appears.



Confirm the menu item with the "OK" key (Fig. 5). The set language appears in the display.



Press the scrolling keys "<" or ">" (Fig. 5) until the desired language appears.



When the desired language is displayed, confirm it with the "OK" key (Fig. 5). This language is now programmed.

If "OK" is not pressed, after about 120 sec. the appliance returns automatically to the coffee mode without storing the setting.



After programming, the display automatically returns to the menu item «CHOOSE LANGUAGE».








To return to the coffee mode, press the "Menu" key (Fig. 4) or wait about 120 sec. for the machine to return automatically to the coffee mode.


### 13.2 Setting the coffee temperature


There are three temperature levels to choose from. The coffee temperature levels are defined as follows:

«TEMPERATURE LOW»  
«TEMPERATURE MEDIUM»  
«TEMPERATURE HIGH»

The factory setting is «TEMPERATURE HIGH». You can change this setting as follows:

-  Press the "Menu" key (Fig. 4). The menu item «CHOOSE LANGUAGE» appears.
  -  Press the scrolling keys "<" or ">" (Fig. 5) until the menu item «TEMPERATURE» appears.
  -  Confirm the menu item with the "OK" key (Fig. 5). The display shows the current setting, e.g. «TEMPERATURE HIGH».
  -  Where necessary, select a different temperature, using the scrolling keys "<" or ">" (Fig. 5).
  -  When the required temperature is indicated, confirm this with the "OK" key (Fig. 5). This temperature is now programmed.
- If "OK" is not pressed, after about 120 sec. the appliance returns automatically to the coffee mode without storing the setting.

 After programming, the display returns to the menu item «TEMPERATURE».

-  To return to the coffee mode, press the "Menu" key (Fig. 4) or wait about 120 sec. for the machine to return automatically to the coffee mode.






### 13.3 Setting the shut-off time


If the coffee machine is not used for a longer period of time, it automatically switches off for economy reasons.


You can choose between three shut-off times (automatic shut-off after 1 to 3 hours):

«AUTO SHUTOFF TIME 1 H»  
«AUTO SHUTOFF TIME 2 H»  
«AUTO SHUTOFF TIME 3 H»

The factory setting is «AUTO SHUTOFF TIME 1 H». You can change this setting as follows:


-  Press the "Menu" key (Fig. 4). The menu item «CHOOSE LANGUAGE» appears.
  -  Press the scrolling keys "<" or ">" (Fig. 5) until the menu item «AUTO SHUTOFF TIME» appears.
  -  Confirm the menu item with the "OK" key (Fig. 5). The display indicates the current setting, e.g. «AUTO SHUTOFF TIME 1 H».
  -  Where necessary, select a different shut-off time with the scrolling keys "<" or ">" (Fig. 5).
  -  When the required shut-off time is indicated, confirm this with the "OK" key (Fig. 5). This shut-off time is now programmed.
- If "OK" is not pressed, after about 120 sec., the appliance returns automatically to the coffee mode without storing the setting.

 After programming, the display returns to the menu item «AUTO SHUTOFF TIME».

-  To return to the coffee mode, press the "Menu" key (Fig. 4) or wait about 120 sec. for the machine to return automatically to the coffee mode.

### 13.4 Setting the jug program (coffee strength and fill level for jug function)

The jug function is factory-set to standard values. You can change and save the settings to suit your taste. You can select the strength of the coffee in 5 stages ranging from extra mild to extra strong, and select the fill level from 10 stages with the progress bar. You can change these settings as follows:

-  Press the "Menu" key (Fig. 4). The menu item «CHOOSE LANGUAGE» appears.

- ➡ Press the scrolling keys "<" or ">" (Fig. 5) until the menu item «JUG PROGRAM» appears.
- ➡ Confirm the menu item with the "OK" key (Fig. 5). The display indicates «JUG COFFEE TASTE».
- ➡ Confirm the menu item with the "OK" key (Fig. 5). The display indicates the current setting, e.g. «EXTRA-MILD JUG».
- ➡ Where necessary, select a different strength from 5 stages ranging from extra mild to extra strong, using the scrolling keys "<" or ">" (Fig. 5).
- ➡ When the required strength is indicated, confirm this with the "OK" key (Fig. 5). This strength of coffee is now programmed.  
If "OK" is not pressed, after about 120 sec. the appliance returns automatically to the coffee mode without storing the setting.
- i** After programming, the display returns automatically to the menu item «JUG COFFEE TASTE».
- ➡ If you wish to change and save the fill level for the jug function, press the scrolling key ">" (Fig. 5) until the menu item «JUG OR CUP LEVEL» appears.
- ➡ Confirm the menu item with the "OK" key (Fig. 5).
- ➡ The display shows a bar which can be increased or decreased: this represents the fill level of a cup. If necessary, select a different fill level from 10 stages with the scrolling keys "<" or ">" (Fig. 5).
- i** The maximum bar indication corresponds to the maximum possible cup fill level for the jug function of approx. 125 ml.
- ➡ When the required fill level is indicated, confirm this with the "OK" key (Fig. 5). This fill level is now programmed.  
If "OK" is not pressed, after about 120 sec. the appliance returns auto-

matically to the coffee mode without storing the setting.

- i** After programming, the display returns automatically to the menu item «JUG OR CUP LEVEL».
- ➡ To return to the coffee mode, press the "Menu" key (Fig. 4) twice or wait about 120 sec. for the machine to return automatically to the coffee mode.

### 13.5 Setting the coffee program (Programming the fill level)

The coffee machine is factory-set to standard measures. These measures can be individually adapted and saved to suit your own taste, for each cup size.

It is possible to change and save the fill level for each of the five cup sizes «ESPRESSO CUP», «SMALL CUP», «MEDIUM CUP», «LARGE CUP», «MUG»:

- ➡ Press the "Menu" key (Fig. 4). The menu item «CHOOSE LANGUAGE» appears.
- ➡ Press the scrolling keys "<" or ">" (Fig. 5) until the menu item «COFFEE PROGRAM» appears.
- ➡ Confirm the menu item with the "OK" key (Fig. 5). The display shows «ESPRESSO CUP».
- ➡ Where necessary, select a different cup size with the scrolling keys "<" or ">" (Fig. 5).
- ➡ When the required cup size is indicated, confirm this with the "OK" key (Fig. 5).
- ➡ The display shows a bar which can be increased or decreased; this represents the fill level for a cup size. If necessary, select a different fill level from 10 stages, using the scrolling keys "<" or ">" (Fig. 5).
- i** The maximum bar indication corresponds to the maximum possible cup fill level of approx. 220 ml.
- ➡ When the required fill level is indicated, confirm this with the "OK" key (Fig. 5). This fill level is now programmed.

If "OK" is not pressed, after about 120 sec. the appliance returns automatically to the coffee mode without storing the setting.

**i** After programming, the display returns automatically to the menu item for setting the fill level, e.g. «ESPRESSO CUP».

**☞** To return to the coffee mode, press the "Menu" key (Fig. 4) twice or wait about 120 sec for the machine to return automatically to the coffee mode.

**i** Saving the fill level is only possible for 1 cup. Where 2 cups are to be dispensed, the stored values are doubled.

### 13.6 Establishing the number of coffees dispensed, the number of jugs dispensed and the number of descalings (statistics)

The coffee machine has the facility to display

- the total number of cups of coffee made,
- the number of jugs prepared, containing 4 cups, 6 cups, 8 cups and 10 cups, as well as
- the number of descalings carried out.

**i** Where 2 cups of coffee are dispensed simultaneously, there are also counted as 2 cups of coffee.

**☞** Press the "Menu" key (Fig. 4). The menu item «CHOOSE LANGUAGE» appears.

**☞** Press the scrolling keys "<" or ">" (Fig. 5) until the menu item «STATISTICS» appears.

**☞** Confirm the menu item with the "OK" key (Fig. 5). The display shows the number of cups dispensed up to this time, e.g. «TOT. COFFEES 135» for 135 dispensed coffees.

**☞** Repeatedly press the scrolling keys "<" or ">" (Fig. 5) to indicate the number of jugs dispensed for each of the sizes possible in the jug function (4 cups, 6 cups, 8 cups, 10 cups). The display

shows the number of jugs dispensed in the respective cup size, e.g. «JUG 4 CUPS 12» where 12 jugs, each containing 4 cups, have been prepared.

**☞** Repeatedly press the scrolling key ">" (Fig. 5) to indicate the number of descalings carried out, e.g. «TOT. DESCALING 5» for 5 descalings.

**☞** To return to the coffee mode, press the "Menu" key (Fig. 4) twice or wait about 120 sec for the machine to return automatically to the coffee mode.

### 13.7 Resetting the machine to the factory setting (reset to default)

This function is used to reset changes you have made to the factory settings. The following settings or saved values are affected:

- water hardness
- cup fill levels
- coffee temperature
- shut-off time

**☞** Press the "Menu" key (Fig. 4). The menu item «CHOOSE LANGUAGE» appears.

**☞** Press the scrolling key "<" or ">" (Fig. 5) until the menu item «RESET TO DEFAULT» appears.

**☞** Confirm the menu item with the "OK" key (Fig. 5). The display shows «RESET TO DEFAULT NO».

**☞** Press the scrolling key "<" (Fig. 5) until the display shows «RESET TO DEFAULT YES»

**☞** Confirm the menu item with the "OK" key (Fig. 5). The machine is now reset to the factory settings.

If "OK" is not pressed, after about 120 sec. the appliance returns automatically to the coffee mode and the machine is not reset to the factory settings.

**i** After programming, the machine returns automatically to the coffee mode.

## 14 Cleaning and Care

To ensure consistent coffee quality and faultless operation, always keep your coffee machine clean.

### 14.1 Regular cleaning



**Caution!** Before cleaning, switch off the coffee machine and allow it to cool down.



**Note!** Never put the coffee machine or separate parts of the coffee machine in the dishwasher. Never immerse the coffee maker in water.



**Note!** Never put water in the coffee bean container, as this would damage the grinder.



Do not use any abrasive, scouring or corrosive cleaning materials. Wipe the inside and outside of the case only with a damp cloth.



Remove the water tank daily (Fig. 6) and discard any remaining water. Rinse out the water tank with fresh water. Use fresh water every day.



Empty the waste coffee container daily or at the latest when the display prompts you to do so; see „Emptying the waste coffee container“, page 50.



Regularly drain the drip tray. This can be done at any time, but must be done when the red drip tray float (Fig. 28) appears through the opening in the drip grid.



Regularly (at least once per week) clean the water tank (N), drip tray (O), drip grid (A) and waste coffee container (Q) with warm water, a mild washing up liquid and possibly a brush.



Each time the machine is used for frothing, remove the steam nozzle and clean off any milk residues, see „Cleaning the steam nozzle“, page 45.



Check that the holes in the coffee dispenser are not blocked. To unblock them, scrape any dry coffee residues away with a needle (Fig. 29).

### 14.2 Emptying the waste coffee container

The appliance counts the number of coffees made. Every 14 single coffees (or 7 doubles) the appliance displays the message: «EMPTY WASTE COFFEE CONTAINER» to indicate that the waste coffee container is full and must be emptied and cleaned. Until the waste coffee container has been cleaned, the appliance continues to display the message and cannot make coffee.



To clean it, unlock and open the service door by pushing the respective button (Fig. 30), then remove the drip tray (Fig. 31), and empty and clean it.



Empty the waste coffee container and clean it thoroughly, making sure that all residues deposited on the bottom are removed.

**Important:** Each time you pull out the drip tray, the waste coffee container must also be emptied, even if it is not completely full. If this is not done, when coffee is next made, the grounds in the container may exceed the maximum level and block the appliance.



When you have removed the waste container, the display shows «INSERT WASTE COFFEE CONTAINER».



When the coffee machine is in daily use, empty the container daily. Always empty the container with the coffee machine switched on, otherwise the coffee machine does not register that the container has been emptied.

### 14.3 Cleaning the grinder

Use a soft brush or a vacuum cleaner to remove ground coffee residues from the coffee beans container.







**Note!** Never put water in the grinder. This would damage the grinder.


















Press the "On/Off" key (Fig. 11) and the main switch (Fig. 8) to switch off the coffee machine. Unplug it from the mains socket.



-  Remove any remaining coffee beans (you could use the vacuum cleaner with the hose or crevice tool attachment for this).
-  If a foreign object is impossible to remove, contact the Customer Service Centre.
-  **Caution!** Risk of injury from the moving grinder. Never switch the coffee machine on when you are working on the grinder. This can lead to severe injuries. Before starting work, ensure that the machine is unplugged from the mains socket.
-  Use a small quantity of coffee beans to test the proper operation of the grinder by making a cup of coffee. The first time the grinder is used, or after cleaning, less ground coffee will enter the brewing unit, because the channel first has to be filled. This can influence the first cup of coffee.

#### 14.4 Cleaning the brewing unit

We advise you to clean the brewing unit regularly (depending on how frequently it is used). If your coffee machine is to be left unused for some time (e.g. holidays), empty the waste coffee container and the water tank, and thoroughly clean the coffee machine, including the brewing unit. Proceed as follows:


-  Turn the appliance off by pressing the "On/Off" key (Fig. 11) (do not unplug) and wait for the display to go off.
-  Unlock and open the service door at the front by pushing the corresponding opening button (Fig. 30).
-  Remove the drip tray and the waste coffee container (Fig. 31) and clean them.
-  Press the two red release buttons on the brewing unit from the sides, pressing towards the centre (Fig. 32), and pull it out.
-  **Important:** The brewing unit can only be removed if the appliance is turned off with the ON/OFF key  at the front of the machine. It should not be disconnected from the mains. Attempting to remove the brewing unit when the appliance is on may cause serious damage.
-  Wash the brewing unit under running water, without using detergents. Never wash the brewing unit in the dishwasher.
-  Clean the inside of the appliance thoroughly. To remove coffee encrustations from the inside of the appliance, scrape with a plastic or wooden fork or similar tool that does not scratch the surface (Fig. 33), then vacuum up the residues with a vacuum cleaner (Fig. 34).
-  Replace the brewing unit (Fig. 36, a) by pushing it onto the holder (Fig. 36, b) and pushing in the pin (Fig. 36, c). The pin must be inserted into the pipe at the bottom of the brewing unit (Fig. 36, d).
-  Push the PUSH symbol (Fig. 36, e) firmly in until the brewing unit clicks into place.
-  After having heard the click, check that the red buttons (Fig. 36, f) have snapped out, otherwise the service door cannot be closed.  
Fig. 37: The two red buttons have snapped out correctly.  
Fig. 38: The two red buttons have not snapped out.
-  Replace the drip tray, complete with the waste coffee container.
-  Close the service door.
-  If the brewing unit is not inserted correctly, i.e. when you can hear that it has clicked into place, and the two red buttons have not snapped out correctly, the service door cannot be closed.
-  If it is hard to insert the brewing unit, before inserting it squeeze it to the right height by pressing it firmly from the top and bottom simultaneously, as shown in figure 35.






### «INSERT WASTE COFFEE CONTAINER»

- The waste coffee container has probably not been replaced after cleaning.

 Open the service door and insert the waste coffee container.


### «ADD PRE-GROUND COFFEE»

- With the ground coffee function selected, ground coffee has not been poured into the ground coffee filler.

 Add the ground coffee as described in chapter „Using pre-ground coffee“, page 43.

### «FILL BEAN CONTAINER»

- The coffee beans have run out.


 Fill the coffee bean container, see „Filling the coffee bean container“, page 38

- If the coffee grinder is very noisy, this could mean a small stone in the coffee beans has blocked the grinder.

 Contact the Customer Service Centre.


### «PLEASE DESCALE !»

- This indicates the presence of limescale in the appliance.

 The descaling procedure, described in the section „Running the descaling program“, page 52, needs to be performed as soon as possible.


### «CLOSE DOOR»

- The service door is open.

 Close the service door. If the service door cannot be closed, check that the brewing unit is inserted correctly (see „Cleaning the brewing unit“, page 51)


### «INSERT BREWING UNIT!»

- The brewing unit has probably not been replaced after cleaning.

 Insert the brewing unit; see „Cleaning the brewing unit“, page 51

### «GENERAL ALARM»

- The inside of the appliance is very dirty.

 Thoroughly clean the inside of the appliance; see „Cleaning the brewing


unit“, page 51. If the message is still displayed after cleaning, contact the Customer Service Centre.

## 17 Problems that can be resolved before calling the Customer Service Centre


If the appliance is not working, the causes of the malfunction can be identified and resolved by referring to chapter „What to do if you read following messages on the display ...“, page 53. If, on the other hand, no message is displayed, run the following checks before calling the Customer Service Centre.

### The coffee is not hot

- The cups have not been preheated.


 Pre-heat the cups by rinsing them in hot water or leaving them for at least 20 minutes on the heated cup rack (H) (see „Tips for making hotter coffee“, page 42).

- The brewing unit is too cold.


 Heat the brewing unit by selecting the rinsing program before making coffee (see „Running the rinsing program“, page 42).

### The coffee is not creamy enough

- The coffee is ground too coarsely.


 Turn the knob for setting the grinding texture one click anticlockwise (see „Setting the grinding texture“, page 46).

- Wrong type of coffee.


 Use a type of coffee for fully automated espresso makers.

### The coffee runs out too slowly


- The coffee is ground too finely.

 Turn the knob for setting grinding texture one click clockwise (see „Setting the grinding texture“, page 46).


### The coffee runs out too quickly

- The coffee is ground too coarsely.
-  Turn the knob for setting grinding texture one click anticlockwise (see „Setting the grinding texture“, page 46).


### The coffee flows out of only one of the dispensers

- The dispenser holes are blocked.
-  Scrape off the dry coffee residues with a needle (Fig. 29).


### When the knob for steam and hot water is turned, no steam comes out of the steam nozzle

- The holes in the steam nozzle and the inner part of the steam nozzle are clogged.
-  Clean the holes in the steam nozzle and the inner part of the steam nozzle (see „Cleaning the steam nozzle“, page 45).


### When the ☞ or ☞☞ function is selected, the appliance does not deliver coffee, but only water


- The ground coffee may be blocked in the ground coffee filler.
-  Remove the ground coffee inside the filler using a knife (see „Using pre-ground coffee“, page 43) (Fig. 22). Then clean the brewing unit and the inside of the appliance (see „Cleaning the brewing unit“, page 51)

### When the button ① is pressed, the appliance does not switch on



- The main switch at the back is not switched on (fig. 8) or the appliance is not plugged in.
-  Check that the main switch is in the "I" position and that the power cable is plugged into the mains socket.

### The brewing unit cannot be removed for cleaning



- The appliance is on. The brewing unit can only be removed if the appliance is off.
-  Turn the appliance off and remove the brewing unit (see „Cleaning the brewing unit“, page 51).


-  **Important:** The brewing unit can only be removed if the appliance is turned off with the ON/OFF key ① at the front. It should not be disconnected from the mains. Attempting to remove the brewing unit when the appliance is on may cause serious damage.

### The coffee does not run out from the dispenser outlets, but from around the sides of the service door

- The holes in the dispenser outlets are clogged with dry coffee.
-  Remove the dried coffee with a needle (Fig. 29).
- The tilt compartment (R) inside the service door is blocked and cannot swing.
-  Thoroughly clean the tilt compartment, particularly near the hinges, to ensure they are free to swing smoothly.

### Ground coffee was used (not beans) and the appliance does not deliver any coffee

- Too much ground coffee has been added.
-  Remove the brewing unit and thoroughly clean the inside of the appliance, as described in „Cleaning the brewing unit“, page 51. Repeat the operation using a maximum of 2 scoops of ground coffee.
- The "Coffee strength / Pre-ground coffee" knob has not been turned to the ☞ or ☞☞ position and the appliance has used both the ground coffee that has been added and the coffee that has been ground by the grinder.
-  Thoroughly clean the inside of the appliance, as described in „Cleaning the brewing unit“, page 51. Repeat the operation, first turning the "Coffee strength / Pre-ground coffee" knob as described in „Using pre-ground coffee“, page 43.
- Ground coffee has been added when the appliance was switched off.

-  Remove the brewing unit and thoroughly clean the inside of the appliance, as described in the section „Cleaning the brewing unit“, page 51. Repeat the operation, but switch the appliance on first.

#### What to do if the coffee machine has to be transported

- Keep the original packaging as transport protection. It is important to use the original plastic bag as a protection against scratches.
- Secure the coffee machine and the thermos jug against jarring. The manufacturer accepts no liability for damage during transportation.
- Empty the water tank and waste coffee container.
- Care should also be taken with the location of the coffee machine - especially in cold weather, when damage can be caused by frost.

## 18 Technical Data

Mains voltage:	220-240 V
Power consumption:	1350 W

 This coffee machine complies with the following EU Directives:

- 73/23/EEC of 19.2.1973 "Low Voltage Directive", including Amendment Directive 93/68/EEC.
- 89/336/EEC of 3.5.1989 "EMC Directive", including Amendment Directive 92/31/EEC.

## 19 Disposal




### Packaging material

The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at the community waste disposal facilities.



### Old appliance



The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

## 20 If service is needed

If repairs should become necessary, including replacement of the mains cable, please telephone **in the first instance our AEG-Electrolux Service Line.**



**For Germany : 01801 - 20 30 60\***

(\*Local tariff on Deutsche Telekom's landline network)  
Monday to Friday 8.00 am - 6.00 pm

**For Austria:**

For Repairs service: 0810-955 400 \*

For Product service: 0810-955 200\*

\*From TELEKOM AUSTRIA's landline network 0.10 Euro/min.

Original packaging, including expanded foam parts, must be retained.

To avoid damage in transport, the appliance must be packed securely.

When sending the appliance in, always add the jug. This is needed to test the appliance.

The warranty period runs for 2 years from the date of purchase. The warranty period is limited to 6 months if the appliance is used commercially. More than 3,000 brewing cycles per year is understood as commercial use.





